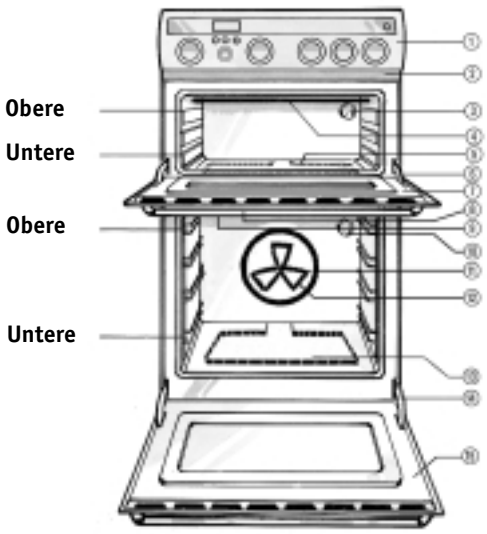
6AKZ 167 PRODUCT DESCRIPTION SHEET

AU



First-Last... shelf positions

1.Control panel
2.Top oven cooling fan* (not visible)
3.Top oven light
4.Top oven grill heating element
5.Top oven bottom heating element (not visible)
6.Top oven door hinges
7.Top oven door
8.Cooling fan (not visible)
9.Lower oven top heating element
10.Lower oven light
11.Lower oven round heating element
12.Lower oven fan
13.Lower oven bottom heating element (not visible)
14.Lower oven door hinges
15.Lower oven cool door

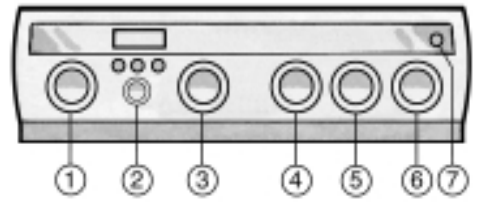
***N.B.:** The cooling fan switches on only when the oven has reached a certain temperature.
After the oven switches off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.

ACCESSORIES

- Grid
- Fat pan
- Meat tray
- Pan set kit
- Roof shield
- Catalytic panels

LOWER OVEN FUNCTIONS TABLE

Function symbol	Function	Preset temperature/level	Function description (see details in the user's manual)
0	OVEN OFF	-	-
	OVEN LIGHT	-	To switch on the oven light.
	MLTF (Heat Maintenance)	35C	To keep a constant temperature, either 35°C or 60°C.
	STATIC	200C	To cook food at one shelf level. Preheating.
	PASTRY (Static + Fan)	175C	To cook on two shelf levels, at the same temperature.
	GRILL	3	To grill small pieces of meat, toasts, etc.
	TURBOGRILL (Grill + Fan)	3	To grill large pieces of meat.
	FAN	160C	To cook on more than one shelf level, at the same temperature.
	TURBOFAN	160C	To cook: large fruitcakes, stuffed vegetables, timbales, poultry.
	PROGRAMME	P1	To bake pizza, bread, focaccia.



1. Lower oven selector knob: to choose the oven functions.
2. Lower oven button to select and confirm the different operations (operate by single presses only).
3. Lower oven knob to set: time of day, cooking time, the time at which cooking should terminate, the temperatures and the power levels (Function **P**).
4. Top oven grill knob
5. Top oven thermostat knob
6. Top oven functions selector knob
7. Top oven red thermostat knob

TOP OVEN FUNCTIONS TABLE

Function symbol	Function	Function description (see details in the user's manual)
0	OVEN OFF	-
	OVEN LIGHT	To switch on the oven light.
	BOTTOM HEATING	To use the last 10-15 minutes of cooking time.
	STATIC	To cook food at one shelf level. Preheating.
	DUAL VARIABLE GRILL	To grill meat, toasts, etc. Single grill position: for small quantities of food. Dual variable grill position: for large quantities of food.

STARTING THE TOP OVEN

- Turn the **functions selector knob** to the required symbol ( ). *The oven light switches on.*
- Turn the **thermostat knob** clockwise to the required temperature. *The red thermostat indicator light switches on.*

When the required temperature is reached the red thermostat indicator light switches off.

End of cooking cycle:

- Return the knobs to the OFF position **(0 - •)**.

To operate the single grill (left zone only)**:**

- Turn the **grill knob** to the required grilling power (**1 2 3 4**).

To operate the dual variable grill :

- Turn the **grill knob** to the required grilling power (**• 1 • 2 • 3 • 4**).

STARTING THE LOWER OVEN

When the oven is connected to the power supply for the first time, or re-connected after a power failure, *the display shows "StOP".*

To start the oven:

- turn **knob 1** to **"0"**.
- press **button 2**. *The display shows "--:--".*

PRE-HEATING YOUR OVEN

Your Whirlpool oven has a special pre-heating programme to ensure a speedy heat up time.
To pre-heat your oven:
1. Select the **P1** feature on the functions selector knob.
2. Set the required temperature on the temperature selector knob.
3. The temperature is indicated by the lights at the top of the control panel.
4. When the lights are fully lit, the pre-set temperature has been achieved.
5. As a guide, the temperature you select will normally be achieved within 12 minutes.
6. Now select the function and set the time you require, then continue the cooking process.

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.

LOWER OVEN FOOD COOKING TABLES

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	200	60 - 80
		X	2	190	70 - 90
		X	2	190	60 - 80
Roast (Veal, Pork, Beef) (kg. 1)		X	2	200	70 - 90
		-	2	190	60 - 80
		-	2	190	60 - 80
Chicken, Rabbit, Duck		X	2	200	70 - 80
		-	2	190	60 - 70
		-	2	190	70 - 80
Turkey (kg. 6) + level. 3 browning		X	1	200	160 - 180
		X	1	190	150 - 180
		X	1	190	150 - 180
Goose (2 Kg)		X	2	200	120 - 130
		X	2	190	100 - 120
		X	2	190	110 - 120
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout		X	2	200	60 - 70
		-	2 - 3	190	65 - 75
		-	2 - 3	190	60 - 70
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna, Salmon, Cod		X	2	200	45 - 55
		-	3	190	50 - 55
		X	2	190	45 - 55
VEGETABLES Stuffed peppers		X	2	200	50 - 60
		X	2	190	35 - 45
		-	2	180	55 - 60
		-	2	190	50 - 60
Stuffed tomatoes		X	2	200	50 - 55
		-	2	180	50 - 60
		-	2	190	35 - 45
Baked potatoes		X	2	200	40 - 50
		-	2	190	45 - 50
		-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)		X	2	200	35 - 45
		-	3	180	40 - 50
		-	2	190	40 - 50

NOTE: When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
SWEETS, PASTRIES, ETC. Raising cakes (sponges)		X	2	160	30 - 40
		-	3	150	35 - 45
		-	3	160	30 - 40

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
Filled pies (with cheese)		-	2	180	90 - 95
		-	2	160	70 - 80
		-	2	170	90 - 95
Tarts		X	2	180	25 - 35
		-	3	180	45 - 50
		-	2	180	30 - 40
Apple strudel		X	2	200	40 - 45
		X	3	200	45 - 50
		-	2	180	45 - 50
Biscuits		X	2	180	20 - 30
		-	1 - 3	160	30 - 40
		-	2 - 4	180	25 - 35
Cream puffs		X	2 - 4	190	25 - 35
		X	1 - 3	180	40 - 50
		X	2 - 4	190	30 - 40
Savoury Pies		X	2	200	50 - 55
		X	3	180	55 - 60
		X	2	200	40 - 50
Lasagne		X	2	200	45 - 55
		-	2	190	45 - 55
		-	2	190	45 - 55
Filled fruit pies e.g. Pineapple, Peach		X	2	200	35 - 45
		-	2	180	45 - 50
		-	2	180	40 - 50
Meringues		X	2	90	120 - 180
		-	1 - 3	80	150 - 180
		-	2 - 4	100	120 - 150
Vol-au-vents		X	2	200	15 - 25
		X	1 - 3	190	25 - 30
		X	2 - 4	200	20 - 30
Soufflés		X	2	190	30 - 40
		-	2	180	55 - 65
		X	2	190	40 - 50

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (5 minutes)	Level (from the bottom)	Browning level	Cooking time (minutes)
Sirloin steaks		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Sausages		X	4	5	30 - 40
Pork chops		X	4	5	25 - 35
Fish		X	4	5	30 - 40
Chicken legs		X	4	5	35 - 40
Kebabs		X	4	5	30 - 35
Spare ribs		X	4	5	20 - 35
Chicken halves		X	3	5	45 - 50
Chicken halves		-	3	5	45 - 55
Whole chicken		-	3	5	60 - 70
Roast (pork, beef)		-	3	5	75 - 90
Duck		-	2	5	80 - 90
Leg of lamb		-	3	5	90 - 120
Roast beef		-	3	5	90 - 120
Baked potatoes		-	3	5	40 - 50
Swordfish cutlets		-	3	5	35 - 45

TOP OVEN FOOD COOKING TABLES

FOOD	Preheating (10 minutes)	Shelf (starting from bottom)	Temperature (°C)	Cooking Time (minutes approx.)
Chicken halves	X	1	200	55-65
Pork roast (1 kg)	X	1	170	100-110
Fish (1 kg)	X	1	170	40-55
Pizza	X	1 (fat pan only)	250	15-20

FOOD	Preheating (10 minutes)	Shelf (starting from bottom)	Power level °C	Cooking Time (minutes approx.)
4/6 Toasts	X	3	4	1-3

FOOD	Preheating (10 minutes)	Shelf (from the bottom)	Power level °C	Cooking Time (minutes approx.)
12 Toasts	X	3 Fat pan	4	1-3
Pork chops	X	1 Pan set kit	4	30-35
Spits	X	1 Pan set kit	4	35-40
Bacon rasher	X	2 Pan set kit	4	5-10
Sausages	X	2 Pan set kit	4	15-20

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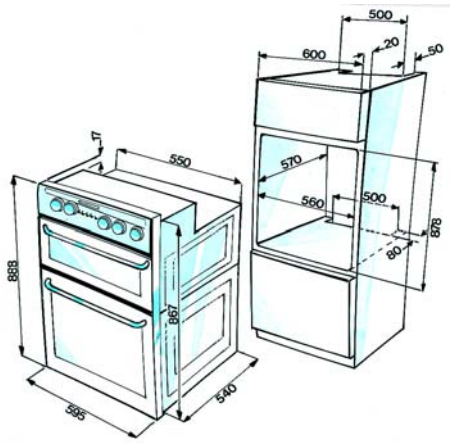
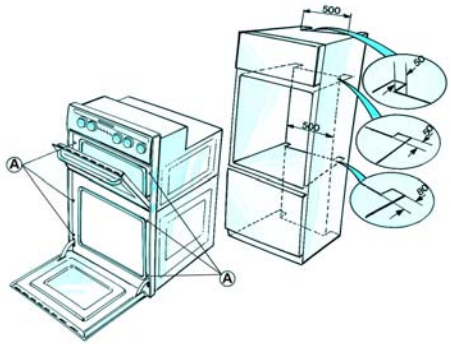
INSTALLATION

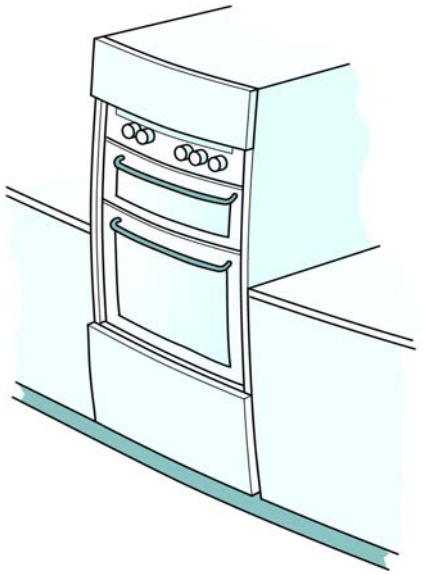
Technical information for the installer

- After removing the oven from its packaging, before making the connections place it on the polystyrene foam base to protect it from damage.
- Do not attempt to lift the oven by the handle. Lift at the sides as shown in the figure (see arrow).
- Check that the appliance has not been damaged in transit.
- Oven dimensions and kitchen unit dimensions are shown in the figure opposite.
- Kitchen units in contact with the oven must be heat resistant (80° C min).
- If plastic laminates or cement are not sufficiently heat-resistant, warping, bubbling or detachment of the finish may result.
- Install the oven in the housing, lifting it at the sides, taking care not to trap the wires of the electrical supply cable.
- For correct ventilation, follow the ventilation opening directions shown in the figure (500 min x 80 mm and 500 min x 50 mm inside the cabinet).
- Secure the oven to the kitchen unit with screws (**A**) as shown.



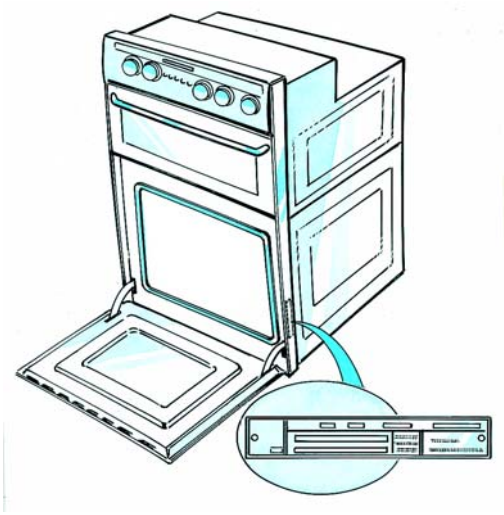


During oven installation, care must be taken to ensure that the sides are not touching the front edges of the housing or adjacent drawers and doors (see picture).



ELECTRICAL CONNECTION

- **Important: do not connect to the power supply before you have finished connecting the oven and cooktop.**
- **Make sure the appliance is installed and connected to the electricity supply by a qualified technician in accordance with the manufacturer's instructions and in compliance with local regulations.**
- **The installer is responsible for the correct electrical connection of the appliances and the observance of the relative safety recommendations.**
- **The appliance must be connected to the electricity supply by means of an all-pole disconnect switch with minimum contact gap of 3 mm.**
- **The appliances must be earthed by law.**
- **Do not use multiple plug adapters or extension leads.**
- **After the oven has been installed, the electrical components must be concealed.**
- **Make sure that the voltage shown on the rating plate is the same as the power supply voltage in your home. The rating plate is on the front edge of the oven cavity (visible with oven door open).**



BEFORE USING THE OVEN

- To make the most of your new oven, read the users instructions carefully and keep them on hand for consultation in the future.
- Remove the cardboard protections and the protective plastic film.
- Remove the accessories from the oven and heat it at 200° C for about an hour to eliminate the smell of protective grease and insulating materials. Keep the window open during this procedure.

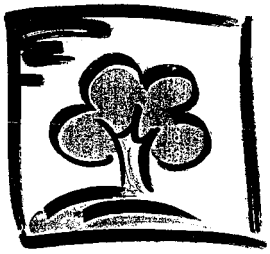
PROTECTING THE ENVIRONMENT

1. Packing

- The packaging material can be 100% recycled, as confirmed by the recycling symbol (♺).

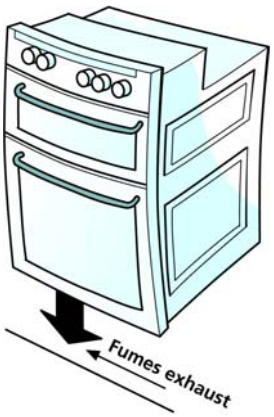
2. Appliances

- The appliances are built from recyclable materials. If you decide to scrap the appliances observe local waste disposal by-laws. Cut off the power cords so that the appliances cannot be connected to the mains.



PRECAUTIONS AND GENERAL RECOMMENDATIONS

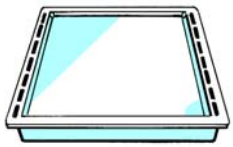
- Before any maintenance on the oven disconnect it from the mains.
- Keep children away from the oven when it is in use and when its has just been switched off.
- The oven must be repaired or adjusted only by a qualified technician.
- Make sure that the electrical wires of other electrical appliances near the oven do not come into contact with hot parts and do not become entrapped in the oven door.
- Use oven gloves to remove baking trays and accessories when the oven is hot.
- Do not cover the bottom of the oven with aluminium foil.
- Do not place inflammable material in the oven - risk of fire if the oven is inadvertently switched on.
- During the cooking process, water evaporates from food. All ovens require this steam and other fumes to be vented from the oven cavity. For reasons of safety and aesthetics, we have determined that an opening at the bottom of the door is the optimum solution. Consequently, vapour may be seen to be coming from this area on occasions (see picture). This is a normal occurrence and the bottom trim can be cleaned after removal of the oven door as described later in this chapter “Cleaning the oven and its accessories”. **Bear in mind there may be residual steam inside the oven. Accordingly, great care should be taken when opening the oven door.**
- Heavy weights must not be placed on the open door as this may result in damage to the cavity and hinges. Max weight: 7 kg (15lbs).



- Never stand or sit on the oven open door. Never hang any weight at the handle of the oven door when open.

OVEN ACCESSORIES

- **Accessories supplied depend on the model (see the Product Description Sheet supplied separately).**



1

Drip tray 1

The drip tray is designed to collect fat and food particles when it is positioned under the grid; it can also be used as a griddle to cook meat, chicken and fish, with or without vegetables. When using the drip tray under the grid, pour in a little water to avoid fat spatters and smoke.

2

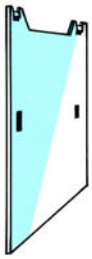
Baking tray 2

For cooking biscuits, meringues and pizzas.

3

Grid 3

The grid can be used to grill food or as a support for baking trays, cake tins and other cooking receptacles. It can be placed on any of the runners in the oven.



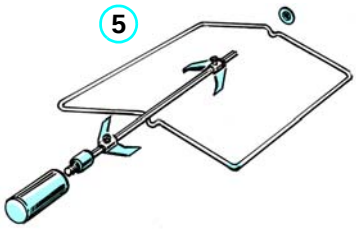
4

Catalytic panels 4

These panels have a microporous coating that absorbs fat spatters. We recommend an automatic cleaning cycle after cooking particularly fatty food.

1. To clean the oven heat it to 200° C when empty and leave it switched on for about an hour.
2. At the end of the cycle and when the oven is cool; use a moist sponge to remove food residues if necessary.

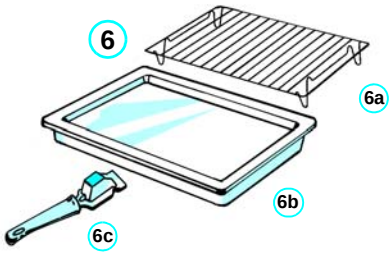
   Do not use detergent or cleaners - risk of damaging the catalytic enamel coating.



5

Spit 5

Use the spit as indicated in the relevant chapter in the Product Description Sheet supplied separately.



6

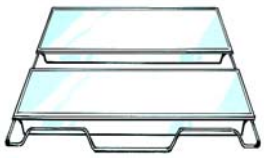
6a

6b

6c

Pan Set Kit 6

The set comprises a grid 6a, a drip tray 6b and one or two tongs 6c.
This accessory must be set on the grid 3 and used with the Grill function.



7

Roof shield 7

To be used for meats and chicken with all functions. Position it between the oven ceiling and the grill element to facilitate cleaning of the ceiling. It may be used in your dishwasher.

LOWER OVEN FUNCTIONS

The functions actually available depend on the model (see the Product Description Sheet supplied separately).

STATIC FUNCTION

This function is used to cook food on the same runner level.

The function allows temperature control; the temperature can be set in the range of **50° C** to **250° C**. The default setting is **200° C**.

- Preheat the oven until the required temperature is reached and place the food into the oven when all the indicators on the scale **°C**__ are on.
- When using this function, it is advisable to put the food in the middle of the oven.

GRILL FUNCTION

This function is ideal to grill small pieces of meat (steaks, sausages) and for making toast.

This function allows four slight adjustments which progressively increase heat output (position **1**, **2**, **3**, **4**) plus a maximum heat setting (position **5**) for the upper heating element. The default setting is **3**.

- Preheat the oven for 3/5 minutes with the oven door closed.
- The oven door should remain open during grilling for best cooking performance but may be closed if preferred.
- When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray.
- Turn the food half-way through grilling time.

"MLTF" FUNCTION (Heat maintenance)

This function keeps one of two temperature levels of temperature (either **35° C** or **60° C**) inside the oven.

- Setting the temperature at **35° C** is particularly useful to raise dough for bread and pizza.
- The default setting is **35° C**. For this function it is advisable to use the first shelf level.
- Use the **60° C** temperature setting to keep the food warm once it is cooked.

FAN FUNCTION

This function is especially useful for simultaneously cooking different foods at more than one shelf level (for example: fish, vegetables, pasta).

This function allows temperature control; the temperature can be set in the range **50° C** to **250° C**.

The default setting is **160° C**.

- If possible choose dishes that require the same cooking temperature.
- It is not necessary to preheat the oven.
- If the dishes in the oven have different cooking times, remove completed dishes and leave remaining foods until cooked.

PASTRY FUNCTION (Static + Fan)

This function is useful when cooking at two levels and when baking cakes. The function allows temperature control; the temperature can be set in the range of **50° C** to **250° C**.

The default setting is **175° C**.

- It is not necessary to preheat the oven.
- Switch the position of the dishes inside the oven during cooking time.
- If the dishes in the oven have different cooking times, remove completed dishes and leave remaining foods until cooked.

TURBOGRILL FUNCTION (Grill + Fan)

This function is ideal to cook large chunks of meat (i.e. roast beef, roasts).

This function allows four slight adjustments which progressively increase heat output (position **1**, **2**, **3**, **4**) plus a maximum heat setting (position **5**) for the upper heating element. The default setting is **3**.

- **Keep the oven door closed while cooking**.
- Lay the meat onto the grid and position the drip tray on the first shelf level. To avoid spatters of fat and smoke, pour a little water into the drip tray.
- Turn over the meat half-way through cooking time.

ECONOMY GRILL FUNCTION

This function makes it possible to use the left side of the grill on its own and is ideal for grilling small amounts of meat (bacon, sausages, steak) and for toasting bread.

This function allows four slight adjustments which progressively increase heat output (position **1**, **2**, **3**, **4**) plus a maximum heat setting (position **5**) for the upper heating element. The default setting is **3**.

- Preheat the oven for 5 minutes with the oven door closed.
- The oven door should remain open during grilling for best cooking performance but may be closed if preferred.
- Lay the food onto the grid and position the drip tray underneath. To avoid spatters of fat and smoke, pour a little water into the drip tray.
- Turn the meat or bread halfway through cooking.

PROGRAMME FUNCTION

This function is useful to bake pizzas, bread and focaccia. The function provides **3** cooking programs (**P1, P2, P3**) with preset initial temperatures that can be adjusted by the user.

The maximum temperature values that can be adjusted by the user are: **240° C** for **P1**, **200° C** for **P2** and **190° C** for **P3** in order to obtain uniform cooking results.

Each program corresponds to a recipe for the preparation of the dish you want.

Programme **P1** allows rapid preheating with an initial temperature of **300° C** and a cooking temperature of **240° C**.

To improve energy saving and avoid wasting electricity, there is no preheating if the oven is already warm, and the cooking temperature is set automatically (**240° C**).

For programmes **P2** and **P3** the initial temperature is always **220° C**.

LOWER OVEN FUNCTIONS

DUAL GRILL FUNCTION

This function enables the full grill to be used and is ideal for grilling meat (bacon, sausages, steak) and for toasting bread.

This function allows four slight adjustments which progressively increase heat output (position **1**, **2**, **3**, **4**) plus a maximum heat setting (position **5**) for the upper heating element. The default setting is **3**.

- Preheat the oven for 5 minutes with the oven door closed.
- The oven door should remain open during grilling for best cooking performance but may be closed if preferred.
- Lay the food onto the grid and position the drip tray underneath. To avoid spatters of fat and smoke, pour a little water into the drip tray.
- Turn the meat or bread halfway through cooking.

TOP OVEN FUNCTIONS

0 Off

Oven light

BOTTOM HEATING FUNCTION

Use:

- To finish baking fruitcakes or cheesecakes.
- To thicken sauces.

Use the lower heating function for the last 10 or 15 minutes of cooking time.

DUAL GRILL FUNCTION

This function has 2 positions: single and dual grill.

- Use the single grill position to grill small quantities of food.
- Use the dual grill position to grill large quantities of food.
- Place food on the meat tray. Pour some water into the fat pan to reduce smoke and grease spatters and position it into the oven.
- During cooking leave the oven door open.
- Before use, preheat the grill for 5 minutes approx.

STATIC FUNCTION

Use when all the food is on the same runner level.

- Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat indicator light switches off.
- Ideally, the shelf should be on the second runner level when using the static function.

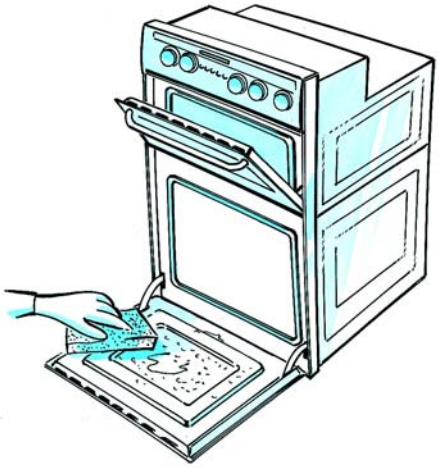
GRILL FUNCTION

Use the grill function to cook small pieces of meat (steaks, sausages) and for making toasts.

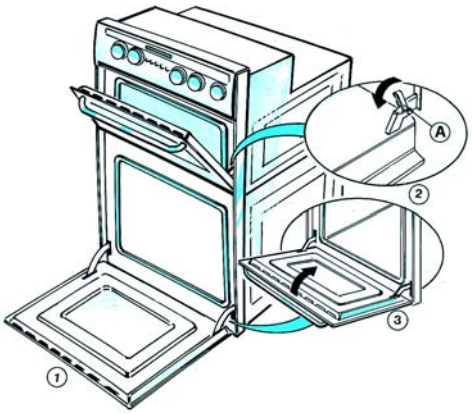
- The oven door must be open during the cooking cycle.
- Pre-heat the grill for about 5 minutes.
- Arrange the meat on the grid with the drip tray underneath. Pour water in the drip tray to cover the bottom to reduce smoke and fat spatters.
- Turn over the meat about half-way through cooking time.

CLEANING THE OVEN AND ITS ACCESSORIES

- When you finish cooking; wait for the oven to cool and then clean it to prevent the build-up of baked-on residues.
- If the food residues are baked on, use a specific oven cleaner and follow the manufacturer's instructions on the pack.
- Clean the exterior of the oven with a sponge and warm water.
- Do not use abrasive cleaners or pan scourers.
- Use a liquid detergent to clean the oven door window.
- Wash the accessories in a dishwasher or in the sink, using an oven cleaner.



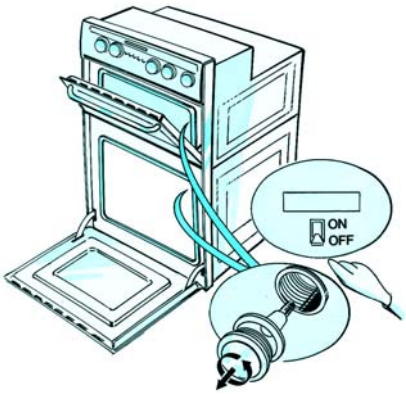
- After the oven has been in prolonged use and when cooking on different levels (especially food with high water contents such as pizzas, stuffed vegetables, etc.) condensation may form on the door and on the inside of the door seal: when the oven is cool, dry any condensation with a cloth or sponge.



HOW TO REPLACE THE OVEN LAMP

1. Switch off electricity at the mains.
2. Unscrew the lamp cover.
3. Replace the bulb.
4. Remount the lamp cover.
5. Switch on electricity.

Note:
Use only a replacement bulb of 25 Watts 230 V, Type E-14, T300°C, available from our After Sales Service.



TROUBLESHOOTING GUIDE

Oven not working

- Switch the oven off and then on again to see if the problem persists.
- Check for the presence of mains electrical power.
- Check that the oven selector is not on position **"0"**.
- If the electronic display shows the message **"STOP",** press the button **2** to reset the oven and then set the clock (see the Programmer Description Sheet supplied separately).
- If the electronic display shows the message **"Fxx"**, contact the After Sales Service, quoting the error code displayed.

AFTER SALES SERVICE

Before contacting After Sales Service:

1. Try to solve the problem (see "Troubleshooting guide").
2. Turn off the appliance and restart it to see if the fault is repeated.

If after the above checks the fault still occurs, get in touch with the nearest After Sales Service.

Please give:

- the nature of the problem.
- the exact type and model.
- the service number (number after the word Service on the rating plate), located on the right hand edge of the oven cavity (visible when the oven door is open). The service number is also indicated on the guarantee booklet.
- Your complete address (including postal code) and phone number.

If any repairs are required, please contact **an authorised After Sales Service** as indicated in the warranty.

In the unlikely event that an operation or repair is carried out by an **unauthorised technician,** always request a certification of the job carried out and insist on the use of **original spare parts.**

Failure to comply with these instructions may compromise the safety and quality of the product.

DECLARATION OF CONFORMITY CE

- These appliances are designed to come into contact with foodstuffs and they are constructed in compliance with Directive 89/109/EEC.
- The appliances are designed solely for use as a domestic cooking appliances. Any other use of the appliances (e.g. for room heating) is considered as improper use and potentially dangerous.
- These appliances are designed, built and sold in compliance with:
  - the safety requirements of "Low Voltage" Directive 73/23/EEC;
  - the protection requirements of EMC Directive 89/336/EEC;
  - the requirements of Directive 93/68/EEC.